

Barbecued Beef or Pork on Roll-Using Canned Meats

Meat-Vegetable-Bread

Sandwiches

F-02

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Dehydrated onions OR		1/4 cup		1/2 cup	1. Combine onions, celery, garlic powder, catsup, tomato paste, vinegar, brown sugar, dry mustard, pepper, and cayenne. Bring to boil. Reduce heat and simmer, uncovered, for 10-15 minutes, stirring frequently.
*Fresh onions, chopped	7 oz	1 cup 2 Tbsp	14 oz	2 1/4 cups	
*Celery, chopped	4 1/4 oz	1 cup	8 1/2 oz	2 cups	
Garlic powder		1 1/2 tsp		1 Tbsp	
Catsup	2 lb 11 oz	1 qt 1/4 cup	4 lb 6 oz	3/4 No. 10 can	
Tomato paste	12 oz	1 1/4 cups	1 lb 8 oz	2 1/2 cups	
Vinegar		1 cup		2 cups	
Brown sugar, packed		1/4 cup	3 3/4 oz	1/2 cup	
Dry mustard		3 Tbsp		1/4 cup 2 Tbsp	
Black pepper		1 1/2 tsp		1 Tbsp	
Cayenne		1/2 tsp		1 tsp	
Beef, canned with natural juices OR	13 lb 2 oz	7 1/4 No. 2 1/2 cans	26 lb 4 oz	14 1/2 No. 2 1/2 cans	2. Remove fat from canned beef or pork, reserving juices. Add beef or pork, with juices, to sauce and stir. Bring to boil. Reduce heat. Simmer, uncovered. CCP Heat to 140 degrees F or higher. Approximately 20-30 minutes. Stir occasionally.
Pork, canned with natural juices	13 lb 2 oz	7 1/4 No. 2 1/2 cans	26 lb 4 oz	14 1/2 No. 2 1/2 cans	
Hamburger rolls		50		100	
					3. Pour meat mixture into serving pans. 4. CCP Hold for hot service at 140 degrees F or higher. Portion with level No. 8 scoop (1/2 cup) onto bottom half of each roll. Top with other half of roll.

Comments:

*See Marketing Guide.

Marketing Guide

Food as Purchased

For 50 Svgs

For 100 Svg

Mature onions

8 oz

1 lb

Celery

5 1/4 oz

10 1/2 oz

Chicken, whole, without neck and giblets

18 lb 2 oz

36 lb 2 oz

Barbecued Beef or Pork on Roll-Using Canned Meats

Meat-Vegetable-Bread

Sandwiches

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Turkey, whole, without neck and giblets 13 lb 14 oz 27 lb 12 oz

SERVING:	YIELD:	VOLUME:
1 sandwich provides 2 oz of cooked lean meat, 1/8 cup of vegetable, and 2 servings of bread	50 Servings: about 1 gal 2 1/2 qt 100 Servings: about 3 1/4 gal	50 Servings: 100 Servings:

Variation

A. Barbecued Chicken or Turkey on Roll

50 servings: In step 1, add 1 qt chicken or turkey stock. In step 2, omit beef or pork. Use 6 lb 8 oz (1 1/4 gal) cooked chopped chicken or cooked chopped turkey. Cover mixture while simmering. Continue with steps 3 and 4.

100 servings: In step 1, add 2 qt chicken or turkey stock. In step 2, omit beef or pork. Use 13 lb (2 1/2 gal) cooked chopped chicken or cooked chopped turkey. Cover mixture while simmering. Continue with steps 3 and 4.

Nutrients Per Serving			
Calories	356	Saturated Fat	Iron 4.2mg
Protein	33g	Cholesterol 102mg	Calcium 73mg
Carbohydrate	40g	Vitamin A 52 RE/515 IU	Sodium 948mg
Total Fat	7g	Vitamin C 6.8mg	Dietary Fiber
Thiamin	.28mg	Riboflavin .42mg	Niacin 6.6mg
Phosphorus	198mg	Potassium 514mg	

Egg Salad Sandwich

Meat Alternate-Bread

Sandwiches

F-03

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Large eggs, hard-cooked, chilled	5 lb 9 oz	50	11 lb 2 oz	100	1. Finely chop eggs. Prepare in batches.
Dehydrated onions OR		1/4 cup		1/2 cup	2. Combine eggs, onions, celery, pepper, dry mustard, mayonnaise or salad dressing, and pickle relish. Mix lightly until well blended. Spread into shallow pans to a product depth of 2" or less.
*Fresh onions, chopped	8 oz	1 1/3 cups	1 lb	2 3/4 cups	
*Celery, chilled, chopped	14 1/2 oz	3 1/2 cups	1 lb 13 oz	1 3/4 qt	
Black or white pepper		1 1/2 tsp		1 Tbsp	
Dry mustard		1 1/2 tsp		1 Tbsp	
Mayonnaise or salad dressing, chilled	14 oz	1 3/4 cups	1 lb 12 oz	3 1/2 cups	
Sweet pickle relish, undrained, chilled	8 1/2 oz	1 cup	1 lb 1 oz	2 cups	
					3. CCP Cool to 41 degrees F or lower within 4 hours. Cover. Refrigerate until ready to use.
*Bread		100 slices		200 slices	4. Portion with No. 12 scoop (1/3 cup) on 1 slice of bread. Top with second slice of bread. Cut each sandwich diagonally in half. Cover. Refrigerate until service.

Comments:

*See Marketing Guide.

Marketing Guide		
Food as Purchased	For 50 Svgs	For 100 Svg
Mature onions	9 1/4 oz	1 lb 2 1/2 oz
Celery	1 lb 1 1/2 oz	2 lb 3 oz
Bread, sliced	3 1/4 sandwich loaves (2 lb each)	6 1/2 sandwich loaves (2 lb each)

SERVING:	YIELD:	VOLUME:
1 sandwich provides 1 large egg and 2 servings of bread	50 Servings: about 1 gal 100 Servings: about 2 gal	50 Servings: 100 Servings:

Egg Salad Sandwich

Nutrients Per Serving			
Calories	281	Saturated Fat	Iron2.5mg
Protein	11g	Cholesterol283mg	Calcium77mg
Carbohydrate	28g	Vitamin A80 RE/300 IU	Sodium410mg
Total Fat	14g	Vitamin C1mg	Dietary Fiber
Thiamin	.24mg	Riboflavin.26mg	Niacin1.72mg
Phosphorus	146mg	Potassium158mg	

Pizzaburger on Roll

Meat/Meat Alternate-Vegetable-Bread

Sandwiches

F-04

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (no more than 24% fat)	6 lb 8 oz		13 lb		1. Brown ground beef. Drain. Continue immediately.
Dehydrated onions OR	2 oz	1/2 cup 1 Tbsp	4 oz	1 cup 2 Tbsp	2. Add onions, garlic powder, pepper, tomato paste, water, and seasonings. Mix. CCP Heat to 155 degrees F or higher for at least 15 seconds.
*Fresh onions, chopped	1 lb	2 3/4 cups	2 lb	1 qt 1 1/4 cups	
Garlic powder		2 1/4 tsp		1 Tbsp 1 1/2 tsp	
Black pepper		1 tsp		2 tsp	
Tomato paste	1 lb 12 oz	1/4 No. 10 can	3 lb 8 oz	1/2 No. 10 can	
Water		2 qt		1 gal	
#Flaked basil		3 Tbsp		1/4 cup 2 Tbsp	
#Flaked oregano		3 Tbsp		1/4 cup 2 Tbsp	
#Flaked marjoram		2 Tbsp 1 1/2 tsp		1/4 cup 1 Tbsp	
#Flaked thyme		1 1/2 tsp		1 Tbsp	
Hamburger rolls		50		100	3. Place split rolls on sheet pan (18" x26" x1"), 25 halves per pan. For 50 servings, use 4 sheet pans. For 100 servings, use 8 sheet pans.
Mozzarella cheese, shredded	1 lb 9 oz	1 qt 2 1/4 cups	3 lb 2 oz	3 qt 1/2 cup	4. Portion meat mixture with No. 24 scoop (2 2/3 Tbsp) onto each roll half. Top each half with 1/4 oz (1 Tbsp) shredded cheese.
					5. Bake until heated through and cheese is melted: Conventional Oven: 400 degrees F, 8 minutes Convection Oven: 350 degrees F, 6 minutes
					6. CCP Hold for hot service at 140 degrees F or higher. Serve 2 open-faced halves per serving or, if preferred, serve as a closed sandwich.

Comment:

*See Marketing Guide.

#Italian Seasoning Mix (see G-1, Sauces, Gravies, and Seasoning Mixes) may be used to replace these ingredients. For 50 servings, use 1/2 cup 1 Tbsp Italian Seasoning Mix. For 100 servings, use 1 cup 2 Tbsp Italian Seasoning Mix.

Marketing Guide

Food as Purchased	For 50 Svgs	For 100 Svg
Mature onions	1 lb 2 1/2 oz	2 lb 4 1/2 oz

Pizzaburger on Roll

SERVING:	YIELD:	VOLUME:
1 sandwich (2 halves) provides the equivalent of 2 oz of cooked lean meat, 1/4 cup of vegetable, and 2 servings of bread	50 Servings: 50 sandwiches 100 Servings: 100 sandwiches	50 Servings: 100 Servings:

Nutrients Per Serving			
Calories	348	Saturated Fat	Iron 2.8mg
Protein	19g	Cholesterol 49mg	Calcium 153mg
Carbohydrate	35g	Vitamin A 67 RE/486 IU	Sodium 398mg
Total Fat	14g	Vitamin C 7.1mg	Dietary Fiber
Thiamin	.28mg	Riboflavin .31mg	Niacin 4.71mg
Phosphorus	213mg	Potassium 375mg	

Sloppy Joe on Roll

Meat-Vegetable-Bread

Sandwiches

F-05

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (no more than 24% fat)	8 lb 10 oz		17 lb 4 oz		1. Brown ground beef. Drain. Continue immediately.
Dehydrated onions OR		1/3 cup	2 1/4 oz	2/3 cup	2. Add onions and garlic powder. Cook for 5 minutes. Add tomato paste, catsup, water, vinegar, dry mustard, pepper, and brown sugar. Mix well and simmer for 25-30 minutes. CCP Heat to 155 degrees F or higher for at least 15 seconds.
*Fresh onions, chopped	9 oz	1 1/2 cups	1 lb 2 oz	3 cups	
Garlic powder		1 Tbsp		2 Tbsp	
Tomato paste	1 lb 12 oz	1/4 No. 10 can	3 lb 8 oz	1/2 No. 10 can	
Catsup	1 lb 13 oz	1/4 No. 10 can	3 lb 9 oz	1/2 No. 10 can	
Water		1 qt 1 3/4 cups		2 qt 3 1/2 cups	
Vinegar		1 cup 2 Tbsp		2 1/4 cups	
Dry mustard		2 Tbsp		1/4 cup	
Black pepper		1 tsp		2 tsp	
Brown sugar, packed	2 3/4 oz	1/4 cup 2 Tbsp	5 1/2 oz	3/4 cup	
Hamburger rolls		50		100	3. Pour ground beef mixture into serving pans. 4. CCP Hold for hot service at 140 degrees F or higher. Portion with no. 12 scoop (1/3 cup) onto bottom half of each roll. Cover with top half of roll.

Comments:

*See Marketing Guide.

Marketing Guide

Food as Purchased

For 50 Svgs

For 100 Svg

Mature onions

10 1/2 oz

1 lb 4 1/2 oz

SERVING:

1 sandwich provides 2 oz of cooked lean meat, 1/4 cup of vegetable, and 2 servings of bread

YIELD:

50 Servings: about 1 1/4 gal

100 Servings: about 2 1/2 gal

VOLUME:

50 Servings:

100 Servings:

Sloppy Joe on Roll

Nutrients Per Serving			
Calories	375	Saturated Fat	
Protein	20g	Cholesterol	53mg
Carbohydrate	40g	Vitamin A	62 RE/599 IU
Total Fat	15g	Vitamin C	9.2mg
Thiamin	.30mg	Riboflavin	.31mg
Phosphorus	182mg	Potassium	462mg
		Iron	3.1mg
		Calcium	60mg
		Sodium	512mg
		Dietary Fiber	
		Niacin	5.71mg

Stromboli

Meat/Meat Alternate-Bread

Sandwiches

F-06

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
					For best results, have all ingredients and utensils at room temperature.
Active dry yeast (see Special Tip)				1/4 cup 2 tsp	1. Dissolve dry yeast in warm water. Let stand for 4-5 minutes.
Water, warm (110 degrees F)				1 1/2 qt	
All-purpose or bread flour			5 lb 4 oz	4 3/4 qt	2. Place flour in mixer bowl. Make well in the center.
Vegetable oil				1/2 cup	3. Pour in dissolved yeast, oil, salt, and sugar. Gradually work into the flour using dough hook on low speed. Knead for 15 minutes on medium speed.
Salt				2 tsp	
Sugar				3 Tbsp 2 tsp	
					4. Divide and shape dough into 5 balls, 1 lb 12 oz each. Let rest for 20 minutes.
#Flaked basil				2 1/2 tsp	5. Combine seasonings in small bowl.
#Flaked oregano				2 tsp	
#Flaked marjoram				1/2 tsp	
#Flaked thyme				1/8 tsp	
					6. On lightly floured surface, roll out each ball of dough into a rectangle 16" wide and 24" long.
Mozzarella cheese, sliced			6 lb 4 oz		7. Layer ingredients lengthwise along the center of the dough rectangle as follows. Leave 6" border across the top and bottom of dough for folding over in steps 8 and 9.
Turkey ham, sliced			9 lb		1st layer-10 oz cheese 2nd layer-approximately 1/2 tsp seasoning mix 3rd layer-14 1/2 oz turkey ham slices 8. Fold top third of dough over cheese and turkey ham. Place another layer of cheese, seasonings, and turkey ham on top of folded dough as follows:
					1st layer-10 oz cheese 2nd layer-approximately 1/2 tsp seasoning mix 3rd layer-14 1/2 oz turkey ham
					9. Fold bottom third of dough over the second layer of cheese and turkey ham. Pinch to seal end and top seams. (If desired, brush seams with egg wash.)

Stromboli

Meat/Meat Alternate-Bread

Sandwiches

F-06

	10. Using a fork, pierce top of dough lengthwise from end to end, repeating 4 rows across.
	11. Place rolled dough on lightly oiled sheet pan (18" x 26" x1"). Two stromboli can be placed on each sheet pan.
	12. Allow rolled stromboli to rise for 30 minutes. 13. CCP Heat to 140 degrees F or higher. Conventional Oven: 400 degrees F, 30-35 minutes Convection Oven: 350 degrees F, 25-30 minutes Crust is lightly browned.
	14. Remove from Oven: Let stand for 15 minutes before cutting, to prevent cheese from running.
	15. Cut each stromboli lengthwise down the middle and crosswise 10 times into 20 portions. CCP Hold for hot service at 140 degrees F or higher.

Comments:

#Italian Seasoning Mix (see G-1, Sauces, Gravies, and Seasoning Mixes) may be used to replace these ingredients. For 100 servings, use 1 Tbsp 2 1/8 tsp Italian Seasoning Mix.

SERVING:	YIELD:	VOLUME:
1 piece provides the equivalent of 2 oz of cooked lean meat and 1 1/2 servings of bread	50 Servings:	50 Servings:
	100 Servings: 5 stromboli rolls, 20 pieces each	100 Servings:

Special Tip:

To use high-activity (instant) yeast, follow directions below, or manufacturer's instructions.

100 servings: Omit step 1. Continue with step 2. In step 3, add 3 Tbsp 2 tsp high-activity (instant) yeast and 1 1/2 qt water (110 degrees F). Continue with steps 4-15.

Stromboli

Nutrients Per Serving			
Calories	224	Saturated Fat	Iron 2mg
Protein	17g	Cholesterol 39mg	Calcium 192mg
Carbohydrate	20g	Vitamin A 50 RE/169 IU	Sodium 587mg
Total Fat	8g	Vitamin C 0mg	Dietary Fiber
Thiamin	.18mg	Riboflavin .27mg	Niacin 2.88mg
Phosphorus	235mg	Potassium 188mg	

Stromboli with Tomato Sauce

Meat/Meat Alternate-Bread

Sandwiches

F-06A

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
					For best results, have all ingredients and utensils at room temperature.
Active dry yeast (see Special Tip)				1/4 cup 2 tsp	1. Dissolve dry yeast in warm water. Let stand for 4-5 minutes.
Water, warm (110 degrees F)				1 1/2 qt	
All-purpose or bread flour			5 lb 4 oz	4 3/4 qt	2. Place flour in mixer bowl. Make well in the center.
Vegetable oil				1/2 cup	3. Pour in dissolved yeast, oil, salt, and sugar. Gradually work into the flour using dough hook on low speed. Knead for 15 minutes on medium speed.
Salt				2 tsp	
Sugar				3 Tbsp 2 tsp	
					4. Divide and shape dough into 5 balls, 1 lb 12 oz each. Let rest for 20 minutes.
#Flaked basil				2 1/2 tsp	5. Combine seasonings in small bowl.
#Flaked oregano				2 tsp	
#Flaked marjoram				1/2 tsp	
#Flaked thyme				1/8 tsp	
					6. On lightly floured surface, roll out each ball of dough into a rectangle 16" wide and 24" long.
Tomato paste			1 lb 13 1/2 oz	3 1/4 cups	7. Combine tomato paste and water.
Water				2 cups	
Mozzarella cheese, sliced			6 lb 4 oz		8. Layer ingredients lengthwise along the center of the dough rectangle as follows.
Turkey ham, sliced			9 lb		1st layer-10 oz cheese 2nd layer-1/2 cup tomato mixture 3rd layer-approximately 1/2 tsp seasoning mix 4th layer-14 oz turkey ham slices
					9. Fold top third of dough over cheese, tomato mixture, and turkey ham. Place another layer of ingredients on top of folded dough as follows:
					1st layer-10 oz cheese 2nd layer-1/2 cup tomato mixture 3rd layer-approximately 1/2 tsp seasoning mix 4th layer-14 oz turkey ham slices

Stromboli with Tomato Sauce

Meat/Meat Alternate-Bread

Sandwiches

F-06A

	10. Fold bottom third of dough over the second layer of cheese and turkey ham. Pinch to seal end and top seams. (If desired, brush seams with egg wash.)
	11. Using a fork, pierce top of dough lengthwise from end to end, repeating 4 rows across.
	12. Place rolled dough on lightly oiled sheet pan (18" x 26" x 1"). Two stromboli can be placed on each sheet pan.
	13. Allow rolled stromboli to rise for 30 minutes.
	14. CCP Heat to 140 degrees F or higher. Conventional Oven: 400 degrees F, 30-35 minutes Convection Oven: 350 degrees F, 25-30 minutes Crust is lightly browned.
	15. Remove from Oven: Let stand for 15 minutes before cutting, to prevent cheese from running. 16. Cut each stromboli lengthwise down the middle and crosswise 10 times into 20 portions. CCP Hold for hot service at 140 degrees F or higher.

Comments:

#Italian Seasoning Mix (see G-1, Sauces, Gravies, and Seasoning Mixes) may be used to replace these ingredients. For 100 servings, use 1 Tbsp 2 1/8 tsp Italian Seasoning Mix.

SERVING:	YIELD:	VOLUME:
1 piece provides the equivalent of 2 oz of cooked lean meat and 1 1/2 servings of bread	50 Servings: 100 Servings: 5 stromboli rolls, 20 pieces each	50 Servings: 100 Servings:

Special Tip:

To use high-activity (instant) yeast, follow directions below, or manufacturer's instructions.

100 servings: Omit step 1. Continue with step 2. In step 3, add 3 Tbsp 2 tsp high-activity (instant) yeast and 1 1/2 qt water (110 degrees F). Continue with steps 4-15.

Toasted Cheese Sandwich

Meat Alternate-Bread

Sandwiches

F-07

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Butter or margarine, melted	6 oz	3/4 cup	12 oz	1 1/2 cups	1. Brush approximately 1/2 oz (1 Tbsp) butter or margarine on each sheet pan (18" x26" x1"). For 50 servings, use 3 sheet pans. For 100 servings, use 5 sheet pans.
*Bread		100 slices		200 slices	2. Place 20 slices of bread on each sheet pan, 5 down and 4 across.
Process American cheese, sliced	6 lb 4 oz	50 slices (2 oz each)	12 lb 8 oz	100 slices (2 oz each)	3. Top each slice of bread with 1 slice (2 oz) of cheese.
					4. Cover with remaining bread slices.
					5. Brush tops of sandwiches with remaining butter or margarine, approximately 1 1/2 oz (3 Tbsp) per pan.
					6. Bake until lightly browned: Conventional Oven: 400 degrees F, 15-20 minutes Convection Oven: 350 degrees F, 10-15 minutes DO NOT OVERBAKE 7. If desired, cut each sandwich diagonally in half.
					CCP Hold for hot service.

Comments:
*See Marketing Guide.

Marketing Guide		
Food as Purchased	For 50 Svgs	For 100 Svg
Bread, sliced	3 1/4 sandwich loaves (2 lb each)	6 1/2 sandwich loaves (2 lb each)

SERVING:	YIELD:	VOLUME:
1 sandwich provides 2 oz of cheese and 2 servings of bread	50 Servings: 50 sandwiches 100 Servings: 100 sandwiches	50 Servings: 100 Servings:

Toasted Cheese Sandwich

Meat Alternate-Bread

Sandwiches

F-07

Nutrients Per Serving			
Calories	372	Saturated Fat	
Protein	17g	Cholesterol	62mg
Carbohydrate	26g	Vitamin A	190 RE/790 IU
Total Fat	22g	Vitamin C	0mg
Thiamin	.21mg	Riboflavin	.32mg
Phosphorus	472mg	Potassium	145mg
		Iron	1.5mg
		Calcium	392mg
		Sodium	1093mg
		Dietary Fiber	
		Niacin	1.70mg

Toasted Turkey Ham and Cheese Sandwich

Meat Alternate-Bread

Sandwiches

F-07A

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Butter or margarine, melted	6 oz	3/4 cup	12 oz	1 1/2 cups	1. Brush approximately 1/2 oz (1 Tbsp) butter or margarine on each sheet pan (18" x26" x1"). For 50 servings, use 3 sheet pans. For 100 servings, use 5 sheet pans.
*Bread		100 slices		200 slices	2. Place 20 slices of bread on each sheet pan, 5 down and 4 across.
Process American cheese, sliced	3 lb 2 oz	50 slices (1 oz each)	6 lb 4 oz	100 slices (1 oz each)	3. Top each slice of bread with 1 slice (1 oz) of cheese and 1 slice (1 1/2 oz) of turkey ham.
Turkey Ham	4 lb 11 oz	50 slices (1 1/2 oz each)	9 lb 6 oz	100 slices (1 1/2 oz each)	
					4. Cover with remaining bread slices.
					5. Brush tops of sandwiches with remaining butter or margarine, approximately 1 1/2 oz (3 Tbsp) per pan.
					6. Bake until lightly browned: Conventional Oven: 400 degrees F, 15-20 minutes Convection Oven: 350 degrees F, 10-15 minutes DO NOT OVERBAKE. CCP Heat to 140 degrees F or higher. 7. If desired, cut each sandwich diagonally in half. CCP Hold for hot service at 140 degrees F or higher.

Comments:

*See Marketing Guide.

Marketing Guide		
Food as Purchased	For 50 Svgs	For 100 Svg
Bread, sliced	3 1/4 sandwich loaves (2 lb each)	6 1/2 sandwich loaves (2 lb each)

SERVING:	YIELD:	VOLUME:
1 sandwich provides 2 oz of cheese and 2 servings of bread	50 Servings: 50 sandwiches 100 Servings: 100 sandwiches	50 Servings: 100 Servings:

Tuna Salad Sandwich

Meat-Bread

Sandwiches

F-08

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Canned tuna, water pack, chunk, chilled	8 lb 5 oz	2 66 1/2-oz cans	16 lb 10 oz	4 66 1/2-oz cans	1. Drain and flake tuna.
Dehydrated onions		1/4 cup 2 Tbsp	2 1/2 oz	3/4 cup	2. Combine tuna, onions, celery, pickle relish, dry mustard, eggs (optional), and mayonnaise or salad dressing. Mix lightly until well blended.
*Celery, chilled, chopped	2 lb	1 qt 3 1/2 cups	4 lb	3 3/4 qt	
Sweet pickle relish, undrained	8 3/4 oz	1 cup	1 lb 1 1/2 oz	2 cups	
Dry mustard		1 1/2 tsp		1 Tbsp	
Large eggs, hard cooked, chilled, chopped (optional)	14 oz	8	1 lb 12 1/2 oz	16	
Mayonnaise or salad dressing, chilled	2 lb 11 oz	1 qt 1 1/2 cups	5 lb 6 oz	2 3/4 qt	
					3. CCP Cool to 41 degrees F or lower within 4 hours.
					Cover and refrigerate until ready to use.
*Bread		100 slices		200 slices	4. Portion with No. 8 scoop (1/2 cup) on 1 slices of bread. Top with second slice of bread. Cut each sandwich diagonally in half. Cover. Refrigerate until service.

Comments:

*See Marketing Guide.

Marketing Guide		
Food as Purchased	For 50 Svgs	For 100 Svg
Celery	2 lb 7 oz	4 lb 13 oz
Bread, sliced	3 1/4 sandwich loaves (2 lb each)	6 1/2 sandwich loaves (2 lb each)

SERVING:	YIELD:	VOLUME:
1 sandwich provides 2 oz of cooked fish and 2 servings of bread	50 Servings: about 1 1/2 gal	50 Servings:
	100 Servings: about 3 gal	100 Servings:

Tuna Salad Sandwich

Meat-Bread

Sandwiches

F-08

Nutrients Per Serving					
Calories	396	Saturated Fat	Iron	2.5mg	
Protein	21g	Cholesterol	52mg	Calcium	66mg
Carbohydrate	29g	Vitamin A	25 RE/144 IU	Sodium	467mg
Total Fat	21g	Vitamin C	2.1mg	Dietary Fiber	
Thiamin	.23mg	Riboflavin	.19mg	Niacin	9.45mg
Phosphorus	174mg	Potassium	299mg		

Gyro (YEER-o)

Meat-Vegetable-Grains/Breads

Sandwiches

F-09

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Pita bread, 6 1/2" diameter, 2 oz each		25 each		50 each	1. Cut pita bread in half crosswise.
Precooked, sliced gyro meat	6 lb 4 oz		12 oz 8 oz		2. Place 2 oz of gyro meat inside each half of the pita.
					3. Place 15 filled pita halves flat side down, in each 12" x20" x 2 1/2" steam table pan. Cover with lid or foil to prevent drying.
					CCP Heat to140 degrees F or higher. Conventional Oven: 350 degrees F, 3-5 minutes Convection Oven: 325 degrees F, 3-5 minutes Steamer, 3-5 minutes CCP Hold for hot service at 140 degrees F or higher.
*Tomatoes, sliced	3 lb 2 oz		6 lb 4 oz		4. Serve each pita sandwich with diced or sliced tomatoes (1 oz), 2 Tbsp (1/2 oz) diced onions, and 2 Tbsp (1 oz) of Cucumber Sauce (G-13).
*Onions, diced	1 lb 9 oz	1 qt 1 cup	3 lb 2 oz	2 qt 2 cups	
Cucumber Sauce (G-13)	3 lb 2 oz	1 qt 2 1/4 cups	6 lb 4 oz	3 qt 1/2 cup	

Comments:

*See Marketing Guide.

Marketing Guide

Food as Purchased	For 50 Svgs	For 100 Svg
Tomatoes	3 lb 3 oz	6 lb 6 oz
Onions	1 lb 13 oz	6 lb 6 oz

SERVING:	YIELD:	VOLUME:
half-pita, with onions, tomatoes, and Cucumber Sauce (G-13) provides 2 oz meat, 1/4 cup vegetable, and 1 serving grains/breads-or-half-pita, with onions, and tomatoes (no Cucumber Sauce) provides 2 oz meat, 1/8 cup vegetable, and 1 servings grains/breads	50 Servings: 50 half pitas 100 Servings: 100 half pitas	50 Servings: 100 Servings:

Special Tips:

1) Chicken gyro meat will provide variety; so will whole wheat pita bread.

2) For best results, heat meat (covered) in a steamer to retain moisture.

Gyro (YEER-o)

Nutrients Per Serving					
Calories	286	Saturated Fat	5.1g	Iron	2.5mg
Protein	18g	Cholesterol	52mg	Calcium	56mg
Carbohydrate	21g	Vitamin A	20 RE/195 IU	Sodium	240mg
Total Fat	13.7g	Vitamin C	7mg	Dietary Fiber	1g
Thiamin		Riboflavin		Niacin	
Phosphorus		Potassium			